

Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 5.0.

FBPEGG2001X	Work on an egg grading floor
Application	<p>This unit of competency describes the skills and knowledge required to grade eggs, which requires knowledge of basic egg characteristics and quality principles in egg production and packing.</p> <p>This unit applies to individuals who work in egg grading and packing facilities in a poultry production environment in either an operations or quality role.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Egg (EGG)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for egg grading operation	1.1 Identify key work locations and egg grading and packaging equipment on egg grading floor 1.2 Identify grades of eggs packed by the workplace 1.3 Identify trays and packaging used for all orders and location of best before dates on trays and cartons 1.4 Identify storage locations for packed orders prior to dispatch 1.5 Identify safe work procedures for egg grading, including use of personal protection equipment 1.6 Identify workplace environmental guidelines for egg grading floor operations including disposal of waste
2. Recognise egg grades and common egg faults	2.1 Identify different grades of fresh eggs including by size 2.2 Recognise gross, hairline, star cracks, black rot, dirt and other faults in eggs 2.3 Identify defects through the candling process
3. Operate on the egg grading floor	3.1 Confirm method for egg cleaning 3.2 Identify key risks to food safety on egg grading floor, including hazard analysis critical control points (HACCP) plan and egg grading floor critical control points 3.3 Confirm steps and locations for detecting eggs with gross defects 3.4 Identify quality system, including sampling program and tests conducted both on and off the grading floor 3.5 Ensure eggs are individually stamped in line with Food Standards requirements 3.6 Identify and confirm steps and requirements for the packaging process, including process for printing best before date 3.7 Confirm temperature and humidity requirements for storing eggs

Foundation Skills	
<i>This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.</i>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret standard operating procedures required for working on an egg grading floor
Numeracy	<ul style="list-style-type: none"> Identify grades of eggs by weight and size Identify appropriate best before dates

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
FBPEGG2001X Work on an egg grading floor	FBPEGG2001 Work on an egg grading floor	Minor changes to Performance Criteria for clarity Foundation skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent unit

Links
Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4

TITLE	Assessment requirements for FBPEGG2001X Work on an egg grading floor
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that the individual has worked on an egg grading floor to grade eggs over a period of one shift, including:</p> <ul style="list-style-type: none"> identifying and addressing food safety risks recognising eggs faults ensuring eggs are stamped and washed in line with food safety standards. 	

Knowledge Evidence	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> functions of key work areas, including washing equipment, weighing and automatic fault detection equipment, lanes, denesters, backpack side, quality room and cool rooms egg components and purpose, including shell, shell membranes, yolk, albumen and air cell Food Standards Code requirements for eggs and egg products common and difference between egg grades importance of early grading and packing eggs on freshness purpose and methods for egg cleaning the need to separate dirty/unwashed eggs from clean/washed eggs key egg faults, including types of cracks, faulty colouring, faulty shapes and blood and other inclusions, and the methods used to detect faults contamination and foreign bodies likely to be present in eggs and egg products food safety risks present in egg pulp and egg products, including biological, chemical, physical, and allergenic risks measures used to control food safety risks temperature and humidity requirements for storing eggs and effects of variation from these requirements environmental issues and controls relevant to the process, including waste or rework collection and handling procedures related to the process health and safety procedures for egg grading, including the use of personal protection equipment workplace cleaning and sanitation procedures relevant to the egg grading process procedures to record traceability of product. 	

Assessment Conditions	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> physical conditions: <ul style="list-style-type: none"> an egg grading and packing workplace setting or an environment that accurately represents workplace conditions resources, equipment and materials: <ul style="list-style-type: none"> personal protective clothing and equipment egg washing, grading and packing equipment eggs of different grades and condition including eggs with common faults specifications: <ul style="list-style-type: none"> work procedures, including advice on safe work practices, food safety, quality and environmental requirements. <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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